

## IPA #1

- Gravity **16.1 BLG**
- ABV ---
- IBU **88**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale     | 5 kg (71.4%) | 79 %  | 6   |
| Grain | bestmalz caramel pils | 2 kg (28.6%) | 75 %  | 3   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Equinox  | 20 g   | 60 min   | 13.1 %     |
| Boil    | Amarillo | 20 g   | 50 min   | 8.3 %      |
| Boil    | Equinox  | 20 g   | 40 min   | 13.1 %     |
| Boil    | Amarillo | 20 g   | 30 min   | 8.3 %      |
| Boil    | Equinox  | 20 g   | 20 min   | 13.1 %     |
| Boil    | Amarillo | 20 g   | 10 min   | 8.3 %      |
| Dry Hop | Equinox  | 40 g   | 4 day(s) | 13.1 %     |
| Dry Hop | Amarillo | 40 g   | 4 day(s) | 8.3 %      |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 11.5 g | ---        |